



BRUNCH
AT
TATTU

12PM - 3.45PM

@TATTURESTAURANTS

BRUNCH

AT
TATU

55.00PP

INCLUDES FREE-FLOW OF SELECTED
COCKTAILS FOR 90 MINUTES*

WAVE ONE

SHORT RIB SPRING ROLL
Nam jim, carrot and spring onion.

PAN SEARED PORK DUMPLING
Black pepper pork.

WAVE TWO

WOK FIRED ANGRY BIRD (N) (S)
Chicken, roasted chilli pepper, cashews
and sesame honey soy.

BALSAMIC TERIYAKI SALMON
Black pepper, pickled ginger and cucumber.

STEAMED JASMINE RICE (VG) (H)

COCKTAILS

TIGER ESSENCE
Sloe Gin, blueberry, pineapple.

FLIGHT OF THE PHOENIX
Vodka, Blue Curacao, poppy, apple.

CHERRY HIGBALL
Tequila, cherry, soda, lime.

BUTTERFLY PEA SPRITZ
Gin, pink grapefruit soda, Butterfly pea.

*IN ACCORDANCE WITH DRINKING RESPONSIBLY, EACH GUEST PARTAKING IN
BRUNCH WILL BE ABLE TO ORDER UP TO 5 DRINKS ONLY WITHIN 90 MINUTES

EXTRAS

PEKING DUCK PANCAKES 17.00 PP
Szechuan, cucumber and spring onion.
(serves 2-4)

TENDERSTEM BROCCOLI (VG) (H) 7.50
Black sesame and truffle.

CARAMEL SOY AGED STEAK 12.50 PP
UK premium aged beef, shiitake, ginger and asparagus.
(serves 2)

CHINESE GREEN BEANS (VG) (H) 7.50
Sweet soy and roasted garlic.

(VG) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

BRUNCH

AT

TATTU

VEGETARIAN

55.00PP

INCLUDES FREE-FLOW OF SELECTED
COCKTAILS FOR 90 MINUTES*

WAVE ONE

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H)
Sweet & Sour soy.

SESAME SALAD (VG) (H)
Kohlrabi, crispy eddo and pink radish.

WAVE TWO

KUNG PO TOFU (VG) (H) (S)
Pineapple, green beans and lotus.

STEAMED JASMINE RICE (VG) (H)

COCKTAILS

TIGER ESSENCE
Sloe Gin, blueberry, pineapple.

CHERRY HIGBALL
Tequila, cherry, soda, lime.

FLIGHT OF THE PHOENIX
Vodka, Blue Curacao, poppy, apple.

BUTTERFLY PEA SPRITZ
Gin, pink grapefruit soda, Butterfly pea.

*IN ACCORDANCE WITH DRINKING RESPONSIBLY, EACH GUEST PARTAKING IN BRUNCH WILL BE ABLE TO ORDER UP TO 5 DRINKS ONLY WITHIN 90 MINUTES

EXTRAS

TENDERSTEM BROCCOLI (VG) (H) 7.50
Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H) 7.50
Sweet soy and roasted garlic.

(VG) Vegan option available, ask your server (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal option available, ask your server

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